

## CLAIMS

1. A method for manufacturing proteoses derived from animal protein, comprising:
  - a cutting step to finely cut animal protein and plants containing endopeptidases,
  - a mixing step to mix the animal protein with the plants,
  - a hydrolyzing step to hydrolyze the animal protein by the endopeptidases, and
  - an ending step to stop the activity of the endopeptidases.
2. A method for manufacturing proteoses derived from animal protein according to claim 1 wherein said plants containing endopeptidases include one or more of a papaya, a maitake mushroom, a fig, a kiwi fruit, a pineapple, a melon, and fresh ginger.
3. A method for manufacturing proteoses derived from animal protein according to any of claims 1 and 2 wherein said mixing step is to mix the animal protein with the plants so that a mixture is maintained at a range of a pH between 2.0 and 11.0, and for at least one minute at a temperature between 0 and 75 °C.
4. A method for manufacturing proteoses derived from animal protein according to any of claims 1 to 3 wherein said mixing step is to mix the animal protein with the plants so that the wt. % of the animal protein is 0.1 to 99.9, and the wt. % of the plants containing the endopeptidases is 0.1 to 99.9.
5. A method for manufacturing proteoses derived from animal protein according to any of claims 1 to 3 wherein said mixing step is to mix the animal protein with the plants so that the wt. % of the animal protein is 80 to 99.5, and the wt. % of the plants containing the endopeptidase is 0.5 to 20.
6. Proteoses derived from animal protein made by said methods according to any of claims 1 to 5.

7. Food and drink containing said proteoses derived from animal protein made by the methods according to any of claims 1 to 5.